



We have held Maître Restaurateur certification since June 2014.

A Maître Restaurateur is a restaurant owner with validated professional experience, and the certification represents a commitment to preparing our food in the restaurant kitchen from raw produce, most of which is purchased fresh via short supply chains. It is a title awarded by the local Prefect following a voluntary evaluation of the restaurant, and is renewed every 4 years.

This certifies that all of our menus is homemade.



OUR SUPPLIERS

- **MAISON LESAGE PRESTIGE** (Chemy 59) **Meats**
- **JARDIN DES GAVROCHARDS** (SAINT VALERY SUR SOMME 80) . . . **Vegetables and wild herbs**
- **LA CHÈVRERIE** (CANAPLES 80) **Goat's cheese**
- **DEMARNE** (RUNGIS 94) **Fish**
- **NATURE DE PAIN** (AMIENS 80) **Bread**
- **LES ARTISANS DU PAIN** (AMIENS 80) **Bread and burger buns**
- **VENTS D'OUEST** (QUETTEVILLE 50) **Oysters and shellfish**
- **SARL DU CALVAIRE** (VRAIGNES EN VERMANDOIS 80) **Garden vegetables**
- **FRAICH'LEG** (VILLERS BOCAGE 80) **Potatoes and French fries**
- **IDÉE DE CHEF** (FRÉCHENCOURT 80) **Duck pâté, smoked salmon and smoked meats**
- **MAISON DEROCHE** (ABBEVILLE 80) **Poultry and meats**
- **MAISON LESIEUR PATRICK** (REUIL SUR BRECH 60) **Rungis market**
- **SARL POISSONNERIE MARQUET SÉBASTIEN** **Mussels**
- **PIERROT COUCKE DIT PIERROT** (LILLE 59) **Potjevleesch**
- **GLACE DES ALPES** **Artisan Ice Creams**

*Menu composed by our Head Chef **Nicolas Medkour***

APERITIF COCKTAILS

Dark aperitifs - Martini (Rosso, Bianco) 5cl	€4.50
Suze - Porto (red, white) 5cl	€4.50
Ricard 2cl	€3.50
House Americano 8cl	€7.00
Spirit 4cl + mixer	€7.00
White wine kir 10cl	€4.00
(blackberry, blackcurrant, peach, raspberry)	
Kir Royal 10cl served with an amuse-bouche .	€12.50

WHISKIES

J&B Rare 4cl	€6.00
Scottish single malts 4cl	€9.00
Glenkinchie 10 years old, Talisker 10 years old, Ardbeg 10 years old, Glenmorangie 10 years old, Cragganmore 12 years old, Cardhu 12 years old, Oban 14 years old, Dalwhinnie 15 years old, Lagavulin 16 years old	

THE FIRST EVER PICARDY SINGLE MALT,
distilled in Santerre at the Hautefeuille farm distillery

Le Loup Hardi 4cl €9.00

BEERS

DRAUGHT	25 CL	50 CL
Carlsberg	€4.00	€7.00
Seasonal beers	€4.00	€7.00
BOTTLE	33 CL	
Grimbergen amber, Wheat beer 1664, Leffe lager .	€5.00	
Kronenbourg 1664 Pur malt - non-alcoholic beer .	€4.00	
REGIONAL BEERS	33 CL	
La Rebelle lager 5,5°	€6.00	
Saint Rieul Amber beer 7°	€6.00	
Mascotte Tripel (strong pale ale) 9°	€6.00	

COCKTAILS

Original apéritifs!

TRY OUR WINE COCKTAILS:

- **Pink Grapefruit**
- **Blanc Passion**

Côtes du Luberon AOC rosé 10cl,
pink grapefruit syrup 2cl

VDP d'OC Sauvignon "Saint-Clair" white wine 10cl,
passionfruit syrup 2cl

- **Barbotage 10cl**

Orange juice, lemon juice, grenadine, Grand Marnier, Champagne.

- **Le Quai 10cl**

Calvados, passion fruit, white rum, a squeeze of lemon juice.

- **Le Queen 10cl**

Gin, Cointreau, Blue Curaçao, pineapple.

- **Spritz 10cl**

Sparkling white wine, soda water, Aperol, orange slice.

ALCOHOL-FREE

- **Le Plaisir des sens 10cl**

Multivitamin fruit juice, strawberry syrup.

- **L' Extase 10cl**

Banana, guava, grapefruit, raspberry syrup.

CHAMPAGNES

SÉLECTION DU MOIS

- 10cl flutes poured at the table with an amuse-bouche
- Bottle of Moët & Chandon champagne 75cl

SHARING PLATTERS

PERFECT WITH YOUR APÉRITIF (for 2 to 4 people)

La Jules Verne €18.00

Pickled vegetables, cubes of Amiens duck pâté, organic free range egg mayonnaise seasoned with mild curry, squash seeds, goat's cheese parfait with tuiles of Picardy gâteau battu, smoked herring rillettes on a cracker, raw cauliflower tips with cocktail sauce.

Duck foie gras €19.50

Terrine of mi-cuit duck foie gras served in a 50g jar, red beetroot jam, and toasted rye bread.

Normandy oysters €7.00

3 n°2 oysters, shallots and rye bread.

STARTERS

- Cream of maize soup*, €12.00
popcorn and shavings of duck foie gras.
- Onion tart*..... €13.00
smoked herring emulsion, hazelnut praline and lime.
- Salmon gravlax with avocado*, €10.00
hay-baked potatoes prepared in-house, mustard-dill sauce.
- Seared scallops*, €14.00
celery cream, camelina oil, granny smith apples and powdered hazelnut
- Traditional home-made Picardy stuffed pancake*..... €9.50
- Amiens duck pâté en croûte* €11.00
Artisanally crafted by Antoine BENOIT (80260 Fréchencourt),
pickled vegetables and mustard powder.
- Frogs' legs with garlic butter*, €16.50
croutons of Picardy gâteau battu and fried parsley.
- Normandy N°2 fine oysters* x6 €14.00 x12 €27.00

FISH

Salmon platter **€25.00**

Steamed salmon, salmon gravlax, tartare, mesclun salad and vegetables.

Griddled salmon fillet, **€19.00**

spelt risotto with Iberico chorizo and butternut squash, sauce vierge with citrus fruit

Thai-inspired cod loin **€21.00**

*Basted with peanut sauce and served with Asian noodles, crispy grilled vegetables,
soy sauce and toasted sesame seeds.*

Sea sauerkraut **€26.00**

Cabbage, salmon, smoked salmon, cod and zander, beurre blanc.

Steamed catch of the day **€18.00**

3 market fish with green vegetables, pak choi cabbage, sauce vierge and fresh herbs.

Seared local scallops **€25.00**

Caramelised endive, cream of maize, clementines and chestnut crisps.

MEATS

Picardie platter **€24.00**

Mini Picardy stuffed pancake, duck pâté en croûte, potjevleesch,
Flamiche leek tart, mesclun salad and French fries.

Authentic potjevleesch **€18.00**

Pierrot de Lille's recipe for a northern French speciality: 3 white meats (chicken, rabbit and
pork) jellied with Anosteke beer (voted best beer in the world) and served cold.

Pork cheek Carbonnade revisited **€15.00**

Spiced with red peppercorns, reduction of beer and red wine bound
with spiced bread and fried potatoes.

Sweetbreads **€30.00**

Hay-smoked potatoes, mushroom marmalade,
veal jus and black olive powder.

Fresh-chopped beef tartare **€16.00**

Prepared in-house, served with French fries.

Argentinian sirloin steak 300g **€28.00**

Roast garlic sauce, mustard powder and fried potatoes.

Beef fillet 250g **€36.00**

Port & shallot reduction, crushed herby potatoes.

HOMEMADE BURGERS

ON FRESH-BAKED BUNS FROM OUR BAKER,

SERVED WITH FRENCH FRIES

Quai speciality burger... Classic (180 g)..... **€18.00**

*Normandy beef burger, bacon, caramelised onions, tomatoes,
gherkins, lettuce, cheddar, maroilles cheese sauce.*

Seafood burger..... **€17.00**

Salmon, red onions, tomatoes, cream cheese sauce, chives.

Vegetarian burger..... **€13.00**

Soy burger, red onions, tomatoes, lettuce, gherkins, tartare sauce.

SALADS

Fresh local goat's cheese salad..... **€19.00**

*Indulgent mix of rocket and baby spinach, shavings of tome goat's cheese, strips of artisan-smoked
duck breast, walnuts, pickled vegetables and mild goat's cheese toast.*

Quayside chicken bowl..... **€18.00**

*Mixed grains (quinoa, semolina and oats), peanuts, sous vide chicken breast, avocado, granny smith
apple, grapefruit, radish, rocket, edamame, cranberries and citrus vinaigrette.*

VEGETARIAN SPECIALS

Spelt risotto, **€13.00**
lightly-fried baby spinach with parmesan and lime.

Vegetarian burger **€13.00**
Soy burger, red onions, tomatoes, lettuce, gherkins, tartare sauce.

Tajine of vegan "meatballs", **€12.00**
semolina with figs, grapes and stewed squash.

MARKET Menu

AT LUNCHTIME FROM MONDAY TO SATURDAY ONLY,
EXCLUDING PUBLIC HOLIDAYS.

Dish of the day **€14.00**

Starter + Main or Main + Dessert . . **€18.00**

Starter + Main + Dessert **€21.00**

CHILDREN'S SET MENU

€11.00 (ages 12 and below)

Soda, fruit juice or 25cl water

+

White fish fillet, choice of sides
or Cheeseburger with French fries

+

Pousse Pousse Asterix (vanilla ice cream with candy)
or kid-size Crème brûlée

HOMEGROWN

Menu

Starter + Main or Main + Dessert €23.00

Starter + Main + Dessert €27.00

~ Choice of Starter ~

*Salad of potatoes smoked in-house, goat cheese parfait with smoked herring,
pickled vegetables and mustard vinaigrette*



Traditional home-made Picardy stuffed pancake



*Cream of mushroom soup, croutons of Picardy gâteau battu,
ricotta with seaweed from the Somme Bay*

~ Choice of Mains ~

Authentic potjevleesch

*Pierrot de Lille's recipe for a northern French speciality, with 3 white meats
(chicken, rabbit and pork) jellied with Anosteké beer
(voted the world's best beer) and served cold*



*Fillet of pollock, crushed potatoes with samphire,
camelina oil and sea lettuce crisps*



*Pork cheek carbonnade with northern French beer and red wine,
juniper berries, gingerbread, vegetables and French fries*

~ Choice of Desserts ~

*Traditional Picardy rabote: cooked apple wrapped in puff pastry
with prunes and almond cream*



*Chestnut shortbread, pear mousse infused
with sea buckthorn berry, caramelised pears*



*Bread-pudding style cramique (Belgian brioche stuffed with raisins)
served with vanilla ice cream*

QUAYSIDE

Menu

Starter + Main or Main + Dessert €35.00

Starter + Main + Dessert €40.00

~ Choice of Starter ~

*Pan-seared foie gras, tart beetroot jam,
crispy bread tuile.*



*Gnocchi with king prawns,
smoked haddock emulsion.*



*Artisan-smoked salmon with Somme Bay saffron,
cream cheese, wild herbs and seeded bread.*

~ Choice of Mains ~

*Braised confit of lamb shank,
crushed potatoes and rosemary gravy*



*Fillet of zander, butternut cream,
squash seeds and beurre blanc with citrus zest*



*Veal skirt steak, celery cream,
baby spinach and pan sauce.*

~ Choice of Desserts ~

À la carte.

CHEESES

Selection of 3 seasonal cheeses with mesclun salad..... €9.00

DESSERTS

Created by our pastry chef Céline Salvadori

Gourmet coffee..... €9.50

An espresso or decaf coffee served with 4 mini desserts.

Lemon meringue tartlet..... €9.50

shortcrust biscuit, lemon cream and meringue.

Homemade Rabote (local speciality)..... €9.50

Puff pastry, almond cream, apple, cinnamon and prunes.

Caramel-roasted pear,..... €9.50

vanilla cream, Arlette biscuits and salted butter caramel ice cream.

Grilled pineapple, coconut biscuit, passionfruit mousse,..... €9.50

lime zest and syrup.

Homemade vanilla profiteroles,..... €9.50

warm chocolate and whipped cream.

“Classic” Bourbon vanilla crème brûlée..... €8.00

Milk chocolate and hazelnut bomb,..... €9.50

chocolate shell, dark chocolate and hazelnut mousse, chocolate shortbread and vanilla ice cream.

Rum Baba..... €9.50

Savarin sponge soaked with rum, Chantilly cream and currants.

Irish Coffee..... €9.50

Irish whisky, espresso, sugar, cream.

ICE CREAMS

ICE CREAMS FROM THE GLACES DES ALPES COMPANY;
PARTNER TO MAÎTRES RESTAURATEURS

Artisanal ice creams crafted by master ice cream makers;
each ingredient is individually selected for its flavour quality and aromatic profile

Selection of full-fruit sorbets..... 3 scoops **€7.00**

Flavours: mandarin orange, grilled pineapple, raspberry.

Selection of chocolate ice creamt..... 3 scoops **€7.00**

Peruvian Alto el Sol chocolate, traditional chocolate mendiant (hazelnuts, almonds, raisins and candied orange), white chocolate with a hint of vanilla.

Belle Hélène sundae **€8.50**

Homemade poached pear, warm chocolate sauce and vanilla ice cream.

Coupe Colonel..... **€8.00**

Lemon sorbet with vodka.

Dame Blanche..... **€7.50**

Vanilla ice cream, warm chocolate sauce, whipped cream.

Café Liégeois..... **€7.50**

100% arabica coffee, vanilla ice cream, espresso and whipped cream.

Choice of flavours..... per scoop **€2.50**

Ice cream: Bulgarian yoghurt, salted butter caramel, pistachio or rum-raisin.

Sorbet: strawberry, rhubarb, fig.

TEAS AND COFFEES

SELECTION OF RICHARD FLORIO 100% ARABICA COFFEES

<i>Espresso or decaf coffee</i>	€2.50	<i>Teas and infusions</i>	€4.00
<i>Large coffee with cream</i>	€4.00	<i>Espresso with steamed milk</i>	€2.50
<i>Large coffee</i>	€4.00	<i>Irish Coffee</i>	€9.00

LIQUEURS 4CL

<i>Joseph Coutron melon</i>	€6.50
<i>Grande Sélection lemon liqueur</i> from the Distillerie Artisanale.....	€6.50
<i>Grande Sélection mirabelle plum liqueur</i> from the Distillerie Artisanale....	€6.50
<i>Imperial Mandarin</i>	€6.50

DIGESTIFS 4CL

<i>Get 27 ou Get 31 mint liqueur</i>	€7.00	<i>Don Papa rum</i>	€7.00
<i>Grand Marnier</i>	€7.00	<small>Philippines rum aged in oak casks</small>	
<i>Bailey's</i>	€7.00	<i>Vieille Prune</i>	€7.00
<i>Marie Brizard</i>	€7.00	<small>Plum brandy</small>	
<i>Calvados from Pays d'Auge</i>	€8.00	<i>Framboise d'Alsace</i>	€7.00
<small>PDO, aged 8 years by Roger Groult</small>		<i>Armagnac Pellehaut 25 years old</i>	€7.00
<i>Poire William pear brandy</i>	€7.00	<i>Cognac Fine Hennessy VSOP</i>	€7.00
<small>Grande Sélection from the Distillerie Artisanale</small>		<i>Cognac Hennessy XO</i>	€20.00
		<i>Cognac Hennessy Paradis</i>	€50.00